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## Dulcedo Lison Pramaggiore D.O.C.

GRAPES :	Verduzzo Friulano
PRODUCTION ZONE:	The Veneto
ALTITUDE:	At sea level
TYPE OF SOIL:	Clay, of fluvatile and lagoonal origin
TRAINING SYSTEM:	Sylvoz
PLANT DENSITY:	2.200 – 3.500 vines per hectare (890 – 1.415 per acre)
HARVEST PERIOD:	The first ten days of October
ALCOHOL LEVEL:	12,50 % vol.
SERVING TEMPERATURE:	12° - 14° C (54° - 57° F)
RECOMMENDED GLASS:	A small tulip-shaped glass for dessert wines
AGING POTENTIAL:	4/5 years

### TECHNICAL INFORMATION

The grapes, picked by hand after slight over-ripening on the vine, are put into 7-8 kg. crates;

They then remain until November in a cool, well-aired room, losing around 30% of their initial weight, with consequent concentration of their sugars and of all their varietal aromas. This is followed by a soft pressing and by static decantation of the must. This then ferments, and the resulting wine matures for around ten months in small oak barrels.

### TASTING NOTE

Its color is a brilliant yellow with golden highlights. The main characteristic on the nose is an attractively honey-like perception of sweetness, with suggestions of apricot preserve and dried exotic fruits against a vanilla background. This warm, mellow perception of sweetness is also immediately evident on the palate as a result of the sugars and alcohol, but they are nicely counterbalanced by fresh acidity.

### SERVING SUGGESTIONS

It goes splendidly with cheeses (even blue ones) or with foie gras. It is an ideal accompaniment for fruit tarts, cream desserts or dry pastries.

Dulcedo



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